



## Givry 2016

### Givry, Burgundy

#### ESTATE

Chanson has extensive holdings of over 111 acres of exclusively Premier and Grand Cru vineyards in the heart of Burgundy. Both the estate holdings and contracted grower vineyards are 100% hand harvested by the Chanson team to tightly control picking time and grape selection. Chanson is obsessed with maintaining a consistent quality level across the entire range. The regional and village wines are produced with the same precision and care as the Premier and Grand Crus.

#### WINE

Givry is one of the most smallest but most famous of the 5 villages in the heart of the Côte Chalonnaise, in the southern part of Burgundy. Whole bunch maceration really helps this wine to deliver. It brings structure, matter and a touch of spiciness and freshness.

#### VINEYARD

Chanson works with 2 growers that farm 5 acres to produce an outstanding red that has uncommon flesh and finesse. As with all their grower relationships, Chanson harvests all fruit with their team in order to maximize control over fruit quality and picking times.

*Soil:* Clay and limestone

*Grape Variety:* 100% Pinot Noir

#### WINEMAKING

The wine is for the most part left alone, as the philosophy is one of "infusion rather than construction." The wine is vinified 100% whole cluster to extract a deeper color and enhance the structure and aromatic complexity. The reds have a perceptible style as a result: beautiful aromatics with complex spice complementing fruit on the nose and palate. Chanson also strives to maximize the preservation of fresh fruit characteristics, which is why grapes are chilled immediately on arrival in a proprietary tunnel that provides a very quick chill with no oxygen exposure. Reds then get a long cold soak and maceration. Then, Champagne-style fractional pressing is practiced to gently extract the purest juice. Oak is used conservatively, with no more than 30% for the reds.

#### VINTAGE

*Climate:* After a cool and rainy winter and a frost episode in April, the weather at the end of spring was warmer but rainy which engendered a late flowering and produced small berries in many plots (millerandage). The summer was warm and dry.

*Vineyard Work:* September was warm and the harvest took place mid-September under bright sunshine. The red wines are crunchy and well-balanced with a very pure fruit.

#### TASTING NOTE

Deep ruby color. Fragrances of peony mixed with refreshing notes of ripe raspberries on a hint of spices and licorice. Well-balanced with a generous texture. Very pure fruit combination. Sappy with elegant tannins. Refreshing and fruity aftertaste.